

Imported Food Inspection Data Report for July – December 2015

Imported Food Inspection Scheme



Department of Agriculture and Water Resources

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Summary

The Department of Agriculture and Water Resources is responsible for managing Australia's biosecurity system. Every year the department helps millions of people, goods, vessels and aircraft move into and out of Australia without harming the environment, animal, plant and human health.

This report provides summary data from imported food inspections under the Imported Food Inspection Scheme for the period 1 July to 31 December 2015. The department has published these reports every six months since July 2006; previous reports are available from the department's website.

1 July to 31 December 2015

The department periodically reviews the monitoring of imported food. Through these reviews, tests may be added or removed to monitor imported food for compliance with Australian food standards as published in the Australia New Zealand Food Standards Code. These reviews are generally conducted on a food by food basis, considering a variety of factors specific to the food under review and involves consultation with imported food stakeholders.

During the period covered by this report, the department reviewed the tests applied to imported honey. The review identified that testing for the antimicrobials chloramphenicol, nitrofurans, streptomycin, sulphonamides and tetracyclines demonstrated high levels of compliance for many years. This testing ceased and new tests were introduced in response to concerns about artificial honey being labelled and sold as honey. Since 14 October 2015, consignments of honey are now tested for evidence of the addition of cane sugar or corn syrup (C4 sugar adulteration), reducing sugar content and moisture content to verify compliance with the honey standard in the Australia New Zealand Food Standards Code.

Between September 2015 and February 2016 the department participated in a joint action with state and territory government food authorities on coconut drinks and coconut powder to determine whether milk may be present as an undeclared allergen. Under this action, the department analysed 176 samples of products where the presence of milk was not declared on the label. Nine samples were found to contain the undeclared allergen and action has been taken on these non-compliant products. During that time, there were also 22 public recalls and trade withdrawals associated with the same issue. Through the department's testing, the recalls and withdrawals, and actions taken by the Australian food authorities, the issue of allergen labelling has been highlighted to importing food businesses. The high compliance rate of the import testing and no recalls since November 2015 indicates that the joint action has been effective and products in this food category have recently demonstrated satisfactory compliance with Australia's labelling requirements.

More information on the tests applied to imported food is available from the department's website http://www.agriculture.gov.au/import/food.

Comparing five years of Inspection Data reports.

The department has been publishing twice yearly Imported Food Inspection Data reports on activities dating back to July 2006.

Figure 1 summarises the number of food entries and lines inspected for each six month reporting period. The table shows a regular pattern where the period January to June each year has lower activity than the period July to December.



Figure 1 Inspection activity January 2011 to December 2015

Figure 2 summarises the number of tests applied at inspections for each six month reporting period. This table reflects a similar pattern to Figure 1. This Figure 1 also shows a reduction in the number of tests in 2013, reflecting changes made after a review of surveillance testing.



Figure 2 Tests conducted January 2011 to December 2015

Imported Food Inspection Scheme

The Department of Agriculture and Water Resources is one of many government agencies responsible for regulating food in Australia. The department administers two sets of requirements with which imported food must comply. Food imported into Australia is subject to requirements under the *Quarantine Act 1908* (Cwlth) to address biosecurity concerns and the *Imported Food Control Act 1992* (Cwlth) to monitor compliance with sourcing food that meets Australia's food standards. Biosecurity requirements must be met before food standards are considered.

To monitor importers' compliance with sourcing food that meets Australia's food standards, the Department of Agriculture and Water Resources operates a risk-based border inspection scheme—the Imported Food Inspection Scheme (IFIS).

Food Standards Australia New Zealand (FSANZ), within the Department of Health portfolio, develops and maintains the Australia New Zealand Food Standards Code (the Code). The Code lists Australia's food standards requirements including contaminants (such as microbiological, chemical), additives, labelling and genetically modified food as well as production and processing standards.

FSANZ provides advice to the Department of Agriculture and Water Resources on food that poses a medium to high risk to public health. The department classifies these as risk food under the inspection scheme, and classifies all other food as surveillance. Risk food is subject to an inspection rate of 100 per cent and surveillance food is subject to an inspection rate of five per cent.

To identify which food is of interest, and the rate at which it should be referred (that is, whether at 100 per cent or 5 per cent of consignments), the department applies electronic profiles in the Department of Immigration and Border Protection's Integrated Cargo System (ICS).

Once food is referred, the department's systems apply relevant tests and inspection rates based on the risk the food may pose and for some food the compliance history of the producer and supplier.

When imported food fails inspection, follow-up action such as treatment of the food to bring it to compliance, destruction or export is undertaken. Additionally, subsequent imports of the same food are subject to inspection at the rate of 100 per cent of consignments until a history of compliance is again demonstrated.

In addition to the department's imported food testing, the state and territory jurisdictions also have responsibility for ensuring that all food, including imported food, meets the requirements of the Code at the point of sale.

Food Import Compliance Agreement notifications

Food Import Compliance Agreements offer food importers an alternative regulatory arrangement to inspection and testing of their products under the Imported Food Inspection Scheme. Compliance agreements are an assurance-based arrangement undertaken through formal recognition and audit of an importer's documented food safety management system by the Department of Agriculture and Water Resources.

Importers under a compliance agreement must report non-compliant analytical test results to the department, which will then consider what further action is needed.

Summary for July to December 2015

The data contained in this report was obtained from imported food inspection data for the period 1 July to 31 December 2015. During this period:

- 9 796 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 15 833 lines of imported food were inspected
- The compliance rate for all food inspected was approximately 98.6%, and the compliance rate for risk food was approximately 98.8%
- 50 031 tests were applied, including label and visual checks
 - 19 680 label and composition assessments
 - 11 083 analytical tests
 - 19 268 other tests, including visual and certification assessments.

More detailed analysis of data is provided based on

- commodity groups
- country of origin
- inspection data tests applied and compliance rates.

See Glossary for explanation of terms used in this document.

Application of tests to imported food

The number of lines of food referred for inspection under the Scheme and the number of tests applied to those lines of food may differ. This is because food subject to inspection is sampled and tested based on the number of:

- batches and lots within each batch of food on the line referred for inspection
- tests to be applied to each sample of that food taken during inspection.

For example, one line of a cooked and processed meat product may be referred for inspection under the Scheme. The line contains two batches of the product, each with one lot. An officer will take one sample from each batch and apply the microbiological tests relevant to this food. The test for cooked and processed meat products are *Escherichia coli*, standard plate count, coagulase positive *Staphylococcus*, *Listeria monocytogenes* and *Salmonella*. As a result, two samples have been taken from this one line of imported food and five microbiological tests have been applied to each sample.

This will be reported as:

- number of lines one
- number of tests applied ten.

Commodity groups

While risk food is specifically targeted for inspection, surveillance food is subject to random inspection at the rate of five per cent of consignments. The numbers of tests applied reflects this approach. Commodity groups that contain more risk food and/or are imported more frequently have a higher representation under the inspection activity. It may also reflect where goods have previously failed and the inspection rate

has increased to 100 per cent until compliance has again been demonstrated. This data cannot be used to indicate volumes of trade.

Test data by commodity groups

During the reporting period the single commodity subject to most testing was seafood which accounted for 16.6 per cent of tests applied (Figure 1) under the Imported Food Inspection Scheme. Captured under this category are fresh, chilled, frozen and processed seafood products.

Horticulture (including fresh and processed fruit and vegetables) was the next highest single commodity inspected and was subject to 14.2 per cent of all tests applied to imported food under the Imported Food Inspection Scheme.





Data source: AIMS database

Appendix 1 provides an overview of the analytical tests applied to the commodity groups and Appendix 2 provides a list of the tariff codes associated with each commodity grouping used for this report.

Table 1 Inspection and test data, by commodity group

Commodity group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Beverages	4 763	4 652 / 111	97.7
Cereals, flours and milled products	1 836	1 824 / 12	99.3
Dairy	3 715	3 690 / 25	99.3
Eggs	18	18/0	100
Honey	98	96 / 2	98.0
Horticulture	7 104	7 015 / 89	98.7
Meat	2 170	2 168 / 2	99.9
Seafood	8 298	8 212 / 86	99.0
Other (incl. processed food)	22 029	21 661 / 368	98.3
Total	50 031	49 336 / 695	98.6

Source: AIMS database

Country of origin

Under the Imported Food Inspection Scheme, food is inspected based on its risk and/or frequency of importation. Country of origin is not generally targeted under routine inspections, but exceptions include where a food has previously failed inspection.

The numbers of inspections reflect those countries from which importers source food and/or import more regularly to Australia. The countries from which importers more frequently source food will have a higher representation in inspection activity for food safety. This data cannot be used to indicate volumes of food imported to Australia.

For the period 1 July to 31 December 2015:

- China, Thailand and Italy were the countries whose food was subject to most inspections
- 63.2 per cent of food inspections were on food from 10 countries; the remaining 36.8 per cent were on food from 114 countries.

A significant proportion of food imports are from New Zealand. However, under the Trans-Tasman Mutual Recognition Arrangement, most food from New Zealand is not subject to the *Imported Food Control Act 1992* and is not inspected under the Imported Food Inspection Scheme.

Country of origin	No. of lines inspected	% of total lines inspected
China	1 566	9.9
Thailand	1 521	9.6
Italy	1 161	7.3
United States	1 064	6.7
Japan	987	6.2
India	969	6.1
Korea Republic Of	941	5.9
France	674	4.3
Malaysia	586	3.7
Vietnam	542	3.4
Other	5 822	36.8
Total	15 833	

Table 2 Number of inspections, by country of origin

Note: For details of all countries of origin see Appendix 3.

Source: AIMS database



Figure 4 Percentage of inspections, by country of origin

More detailed information about the countries with the largest number of inspections, China, Thailand and Italy is provided in the analytical testing data section.

Testing data

Summary for July to December 2015

- 98.6 per cent of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounted for most non-compliance (77.0 per cent of failures).
- When labelling non-compliances are removed from testing data, the compliance rate for analytical and other tests applied to imported food rises to 99.5 per cent.

Table 3 Compliance for all tests

Test group	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Analytical	11 083	10 928 / 155	98.6
Labelling	19 680	19 145 / 535	97.3
Other	19 268	19 263 / 5	100
Total	50 031	49 336 / 695	98.6

Figure 3 provides a summary of the 695 non-compliant tests from the 50 031 tests applied, with details of each specific test and the proportion each test contributed to the total.

Figure 5 Non-compliant test results



Labelling data

Figure 4 provides a detailed summary of labelling non-compliances against Australian food standards. Absent or incomplete importer details on labelling is the largest contributor to non-compliant labelling, accounting for 28.1 per cent of non-compliances. Ingredients list, country of origin and incorrect nutritional information labelling account for a further 48.6 per cent of label non-compliances.



Figure 6 Non-compliant labelling

Other test data

Composition assessments

Additives or ingredients that are not permitted, or are in excess of permitted levels, may be identified during a label assessment. Of the 19 680 label assessments conducted, 36 were found to be non-compliant with these requirements.

Note: Where a food fails, composition is given a separate test code in the database and is applied for the purpose of holding order inspections. This adds 171 tests to the overall test data in this report but does not represent the actual test and compliance rate.

Bovine Spongiform Encephalopathy certificate checks

Food containing beef is referred as risk and government certification is assessed to determine compliance to Australia's Bovine Spongiform Encephalopathy (BSE) policy. A fail is recorded when no compliant certificate is presented.

Table 4 Compliance for BSE certificate checks

Type of test	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
BSE Certificate	360	355 / 5	98.6

Visual assessments

At every inspection the food is assessed for signs of unsafe or unsuitable condition such as foreign objects or deterioration.

Table 5 Compliance for visual assessments

Type of test	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Visual	18 908	18 908 / 0	100

Assessment of oysters ex. Korea/Japan

Oysters sourced from the Republic of Korea and specific marine areas of Hiroshima Prefecture, Japan are not permitted to be imported into Australia. The source of the oysters must be verified in writing by the national competent authority in Korea or Japan. A fail is recorded when the origin of the oysters is not able to be verified.

Table 6 Compliance for oysters ex Korea/Japan

Type of test	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Oysters ex Korea/Japan	n/a	n/a	n/a

Analytical testing data

Within the analytical test category, tests are grouped according to four main types: chemical, contaminant, composition (analytical assessment) and microbiological (Table 7). Each category consists of several tests which are reported in detail in Tables 8, 9 and 10.

Analytical test results show a 98.6 per cent compliance rate with the tests applied under the Imported Food Inspection Scheme.

Of the 11 083 analytical tests applied, 155 (1.4 per cent) of the products being tested failed against the standards.

Tuble / compliance to	analytical testing		
Type of test	No. of tests applied	No. compliant/non- compliant	Compliance rate (%)
Chemicals	1 818	1 788 / 30	98.3
Contaminants	3 705	3 651 / 54	98.5
Microbiological	5 370	5 309 / 61	98.9
Composition	190	180 / 10	94.7
Total	11 083	10 928 / 155	98.6

Table 7 Compliance for analytical testing

Table 8 Compliance for chemical tests

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Chloramphenicol	6	6 / 0	100	Honey
Ethylene chlorohydrin	1	1/0	100	Herbs and spices
Fluoroquinolones	236	231 / 5	97.9	Farmed fish and prawns
Fruit & veg residue screen	918	893 / 25	97.3	Fruit and vegetables
Malachite Green	196	196 / 0	100	Farmed fish
Nitrofurans	35	35 / 0	100	Farmed prawns, honey
Pesticides	408	408 / 0	100	Pig meat
Streptomycin	6	6 / 0	100	Honey
Sulphonamides	6	6 / 0	100	Honey
Tetracycline	6	6 / 0	100	Honey
Total	1 818	1 788 / 30	98.3	-

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Aflatoxins	560	533 / 27	95.2	Nuts
Arsenic total	372	372 / 0	100	Cereal grains, cereal flours and processed cereals
Domoic acid	269	269 / 0	100	Bivalve molluscs
Erucic acid	175	175 / 0	100	Edible plant oils
Histamine	1 190	1 179 / 11	99.1	Fish
Hydrocyanic acid	34	32 / 2	94.1	Cassava chips
Inorganic arsenic	6	6 / 0	100	Seaweed
Iodine	100	92 / 8	92.0	Seaweed (brown algae)
Lead	582	576 / 6	99.0	Cereal grains, ready-to-eat cereal flours and processed cereals, canned and preserved fruit
PSP Toxin	270	270 / 0	100	Bivalve molluscs
Tin	147	147 / 0	100	Canned fruit
Total	3 705	3 651 / 54	98.5	-

Table 9 Compliance for contaminant tests

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Bacillus cereus	15	13 / 2	86.7	Bean curd, tofu
E. coli	1 074	1 056 / 18	98.3	Processed meats, water, seafood, and cheese
Listeria monocytogenes	1 169	1 150 / 19	98.4	Cheese, ready-to-eat seafood, processed meats
Salmonella	2 236	2 224 / 12	99.5	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
Standard plate count	280	271/9	96.8	Cooked prawns
Coagulase positive <i>Staphylococcus</i>	387	386 / 1	99.7	Processed meats and cooked prawns
Vibrio cholerae	209	209 / 0	100	Cooked prawns
Total	5 370	5 309 / 61	98.9	-

Table 11 Compliance for composition analytical tests

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Allergen - dairy	160	152 / 8	95.0	Coconut drinks and coconut powders
C4 adulteration	10	9/1	90.0	Honey
Moisture content	10	10 / 0	100	Honey
Reducing sugar content	10	9/1	90.0	Honey
Total	190	180 / 10	94.7	-

Analytical testing data, China

In the period July to December 2015, food from China was subject to the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.9 per cent of all food lines inspected.

Of the 1 161 analytical tests applied to imported food from China, 33 were found to be non-compliant, giving a 97.2 per cent compliance rate for tests applied.

Tests for contaminants were the most frequently applied followed by tests for microbiological, chemical content and non-permitted compositional content.

Chemical	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Chloramphenicol	5	5 / 0	100
Fluoroquinolones	30	30 / 0	100
Fruit & veg residue screen	193	184 / 9	95.3
Malachite Green	20	20 / 0	100
Nitrofurans	17	17 / 0	100
Streptomycin	5	5 / 0	100
Sulphonamides	5	5 / 0	100
Tetracycline	5	5 / 0	100
Total	280	271/9	96.8

Table 12	Compliance	for chemical	tests, China
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Table 13 Compliance for contaminant tests, China

Contaminant	No. of tests applied	No. compliant/non- compliant	Compliance rate (%)
Aflatoxins	129	114 / 15	88.4
Arsenic total	9	9 / 0	100
Domoic acid	67	67 / 0	100
Histamine	69	69 / 0	100
Iodine	22	21 / 1	95.5
Lead	50	48 / 2	96.0
PSP toxin	68	68 / 0	100
Tin	27	27 / 0	100
Total	441	423 / 18	95.9

Table 14 Compliance for microbiological testing, China

Microbial agent	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Bacillus cereus	6	4 / 2	66.7
Coagulase positive <i>Staphylococcus</i>	42	41 / 1	97.6
E. coli	57	56 / 1	98.2
Listeria monocytogenes	41	40 / 1	97.6
Salmonella	209	209 / 0	100
Standard plate count	42	42 / 0	100
Vibrio cholerae	33	33 / 0	100
Total	430	425 / 5	98.8

		1	
Microbial agent	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Allergen – dairy	1	0 / 1	0
C4 adulteration	3	3 / 0	100
Moisture content	3	3 / 0	100
Reducing sugar content	3	3 / 0	100
Total	10	9/1	90.0

Table 15 Compliance for composition analytical testing, China

Analytical testing data, Thailand

In the period July to December 2015, food from Thailand was subject to the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.6 per cent of all food lines inspected.

Of the 1 260 analytical tests applied to imported food from Thailand, eight were found to be non-compliant, giving a 99.4 per cent compliance rate for tests applied.

Contaminant tests were the most frequently applied followed by tests for microbiological, chemical and non-permitted compositional content.

Table 16 Compliance for chemical tests, Thailand

Chemical	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Fluoroquinolones	12	11 / 1	91.7
Fruit & veg residue screen	81	75 / 6	92.6
Malachite Green	11	11/0	100
Nitrofurans	1	1/0	100
Total	105	98 / 7	93.3

Table 17 Compliance for contaminant tests, Thailand

Contaminant	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Aflatoxins	45	45 / 0	100
Arsenic total	87	87 / 0	100
Domoic acid	17	17 / 0	100
Erucic acid	2	2 / 0	100
Histamine	392	391 / 1	99.7
Hydrocyanic acid	3	3 / 0	100
Lead	164	164 / 0	100
PSP Toxin	17	17 / 0	100
Tin	69	69 / 0	100
Total	796	795 / 1	99.9

Table 18 Compliance for microbiological tests, Thailand

Microbial agent	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Coagulase positive <i>Staphylococcus</i>	43	43 / 0	100
E. coli	7	7 / 0	100
Listeria monocytogenes	14	14 / 0	100
Salmonella	98	98 / 0	100

Microbial agent	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)		
Standard plate count	40	40 / 0	100		
Vibrio cholerae	44	44 / 0	100		
Total	246	246 / 0	100		
Table 19 Compliance for composition analytical tests, Thailand					
Microbial agent	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)		
Allergen – dairy	113	113 / 0	100		
Total	113	113 / 0	100		

Analytical testing data, Italy

In the period July to December 2015, food from Italy was subject to the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 7.3 per cent of all food lines inspected.

Of the 789 analytical tests applied to imported food from Italy, seven were found to be non-compliant, giving a 99.1 per cent compliance rate for tests applied.

Microbiological tests were the most frequently applied followed by tests for chemical contaminants and non-permitted compositional content.

Chemical	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Fruit & veg residue screen	11	11/0	100
Total	11	11/0	100
Table 21 Complian	ce for contaminant te	sts, Italy	
Contaminant	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Aflatoxins	23	23 / 0	100
Arsenic total	21	21/0	100
Domoic acid	1	1/0	100
Erucic acid	22	22 / 0	100
Histamine	14	14 / 0	100
Lead	23	23 / 0	100
PSP Toxin	1	1/0	100
Tin	2	2 / 0	100
Total	107	107 / 0	100

 Table 20 Compliance for chemical tests, Italy

Table 22	Compliance	for	microbiological	tests,	Italy
				,	

Microbial agent	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Coagulase positive <i>Staphylococcus</i>	28	28 / 0	100
E. coli	217	212 / 5	97.7
Listeria monocytogenes	198	196 / 2	99.0
Salmonella	226	226 / 0	100
Total	669	662 / 7	99.0

Microbial agent	No. of tests applied	No. compliant / non- compliant	Compliance rate (%)
Allergen – dairy	2	2 / 0	100
Total	2	2 / 0	100

Table 23 Compliance for composition analytical tests, Italy

Appendixes

Appendix 1: Analytical tests applied to food

Food group	Risk / Surveillance test	Analytical test
Dairy products	Risk	Listeria monocytogenes Salmonella E. coli
	Surveillance	Salmonella E. coli
Edible plant oils	Surveillance	Erucic acid
Fruit	Surveillance	Fruit & veg residue screen
		E. coli (ready-to-eat frozen berries only)
Fruit – canned and preserved	Surveillance	Lead Tin (canned only)
Fruit juices	Surveillance	Fruit & veg residue screen Carbendazim (orange juice only)
Herbs and spices	Risk	Salmonella
Honey	Surveillance	Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Maat		Aduiteration
Meat	KISK	Coagulase-positive Staphylococcus E. coli Listeria monocytogenes Salmonella
	Surveillance	Pesticide screen
Nuts and nut products	Risk	Salmonella Aflatoxin
Seafood	Risk	Histamine Listeria monocytogenes Coagulase-positive Staphylococcus E. coli Salmonella Standard plate count Paralytic shellfish poison (PSP) Domoic acid
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones
Vegetables	Risk	<i>Salmonella</i> (sesame seeds) Inorganic arsenic (hijiki seaweed) Iodine (seaweed (brown algae))
	Surveillance	Fruit & veg residue screen <i>Bacillus cereus</i> (tofu, soy bean / milk curd) Arsenic total (cereal grains, ready-to-eat
		cereal flours and processed cereals) Lead (cereal grains, ready-to-eat cereal flours and processed cereals)

Appendix 2: Tariff codes included in each food commodity group

Commodity group	Tariff code
Beverages	2009 2201 – 2208
Cereals	1001 - 1008 1101 - 1109
Dairy	0401 - 0406
Eggs	0407 - 0408
Honey	0409
Horticulture	$\begin{array}{c} 0701 - 0714 \\ 0801 - 0814 \\ 0904 - 0910 \\ 1201 - 1208 \\ 1210 - 1212 \\ 1801 - 1802 \end{array}$
Meat	0201 - 0212 0504 1601 - 1602
Seafood	0302 - 0307 1603 - 1605
Other (incl. processed food)	0410 0901 - 0903 1301 - 1302 1501 - 1504 1506 - 1517 1520 - 1521 1701 - 1704 1803 - 1806 1901 - 1905 2001 - 2008 2101 - 2106 2209 2501 3501 - 3503 3505 3507

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Country	Lines inspected
Albania	1
	1
Argentina	33
Australia	8
Austria	38
Rahamas	1
Pangladoch	1
Palgium	170
Belize	2
Delize	2
Donivia	10
Bosnia Anu neizegovina	8
Brazii	55
Brunel Darussalam	1
Bulgaria	23
	4
Canada	150
Chile	55
China	1 566
Colombia	12
Cook Islands	1
Costa Rica	6
Cote Divoire	3
Croatia	33
Cuba	1
Cyprus	10
Czech Republic	9
Denmark	173
Ecuador	9
Egypt	32
El Salvador	3
Estonia	2
Ethiopia	8
Fiji	47
Finland	5
France	674
French Polynesia	1
Georgia	1
Germany	327
Ghana	6
Greece	141
Guatemala	4
Guinea	3
Honduras	4
Hong Kong	125
Hungary	10

Appendix 3: Number of lines inspected per country

Department of Agriculture and Water Resources

Country	Lines inspected
Iceland	1
India	969
Indonesia	379
Iran	53
Ireland	67
Israel	44
Italy	1 161
Japan	987
Jordan	15
Kenya	4
Kiribati	2
Korea, Republic Of	941
Kyrgyzstan	2
Latvia	1
Lebanon	76
Liberia	4
Luxembourg	3
Macedonia	35
Malaysia	586
Maldives	1
Malta	8
Mauritius	7
Mexico	85
Montenegro	1
Morocco	9
Myanmar	48
Namibia	2
Nepal	12
Netherlands	293
Netherlands Antilles	1
New Zealand	142
Nicaragua	4
Nigeria	4
Norway	42
Oman	2
Pakistan	62
Papua New Guinea	9
Paraguay	2
Peru	39
Philippines	256
Poland	57
Portugal	49
Puerto Rico	10
Romania	7
Russian Federation	20
Saint Barthelemy	1

Department of Agriculture and Water Resources

Country	Lines inspected
Samoa	2
Saudi Arabia	9
Serbia	55
Sierra Leone	1
Singapore	201
Slovenia	10
Solomon Islands	1
South Africa	188
Spain	286
Sri Lanka	339
St Helena	1
Sudan	5
Swaziland	2
Sweden	37
Switzerland	133
Taiwan	523
Tanzania	1
Thailand	1 521
Timor-Leste	1
Tonga	5
Trinidad And Tobago	4
Tunisia	5
Turkey	116
Uganda	3
Ukraine	3
United Arab Emirates	29
United Kingdom	419
United States	1 064
Uruguay	2
Vanuatu	1
Venezuela	2
Vietnam	542
Zimbabwe	4
Grand total	15 833

Glossary

AIMS

AIMS is the computer system that receives data on imported goods from the Integrated Cargo System (ICS) and processes entries for both imported food and biosecurity purposes.

Australia New Zealand Food Standards Code

The Code details food standards applicable to food for human consumption in Australia and is published on the FSANZ website.

Batch

Batch means food of a particular kind made or packed in a distinct manner which may include one or more lots.

Entry

An electronic document generated using the Integrated Cargo System (ICS). An entry may contain one or more lines/food.

Food

Section 3 of the Imported Food Control Act 1992 describes food as:

(a) Any substance or thing of a kind used or capable of being used as food or drink by human beings; or

(b) any substance or thing of a kind used or capable of being used as an ingredient or additive in, or substance used in the preparation of, a substance or thing referred to in paragraph (a); or

(c) any other substance or thing that is prescribed; whether or not it is in a condition fit for human consumption, but does not include a therapeutic good within the meaning of the *Therapeutic Goods Act 1989*.

FSANZ

Food Standards Australia New Zealand is a bi-national government agency responsible for developing food standards and administering the Australia New Zealand Food Standards Code. FSANZ conducts the food risk assessment and advises the Department of Agriculture and Water Resources about food that poses a medium to high risk to human health and safety.

Holding Order

An order made under the *Imported Food Control Act 1992* increasing the rate of inspection of a surveillance food that has failed an imported food inspection. This targets the specific food from the specific manufacturer in a specific country at a rate of 100 per cent of consignments.

Imported Food Inspection Scheme

The inspection scheme, established under the Imported Food Control Regulations 1993, provides for inspection of food at the border to assess importer compliance with sourcing food that meets Australian food standards.

Inspection

Includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.

Line

Items of food being imported are recorded within the Integrated Cargo System (ICS) as lines within the import entry. An import entry may consist of one line or many lines of products.

Lot

A quantity of a food prepared or packed under essentially the same conditions (ordinarily from a particular preparation or packing unit and during a particular time ordinarily not exceeding 24 hours).

Lot Code

A unique code that identifies a lot and can be used for recall purposes if necessary.

Risk food

Food that FSANZ has assessed as representing a medium to high potential risk to consumer health are referred to AIMS by the Integrated Cargo System (ICS) for inspection at the rate of 100 per cent of imports, reducing with a history of compliance.

Surveillance food

All other food not classified as risk. Referred to AIMS by the Integrated Cargo System (ICS) for inspection at the rate of 5 per cent of consignments.

Trans-Tasman Mutual Recognition Arrangement

This is an arrangement between the Australian, state and territory governments and the government of New Zealand. It allows goods (including food) to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.